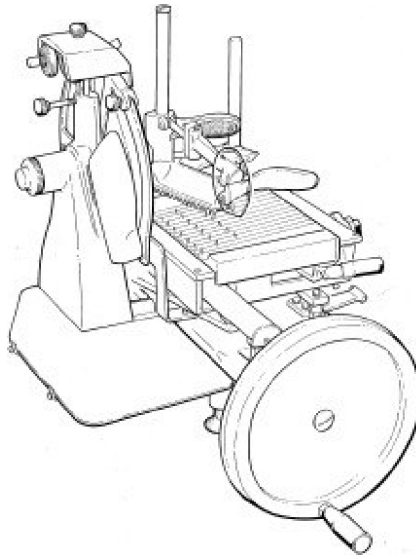
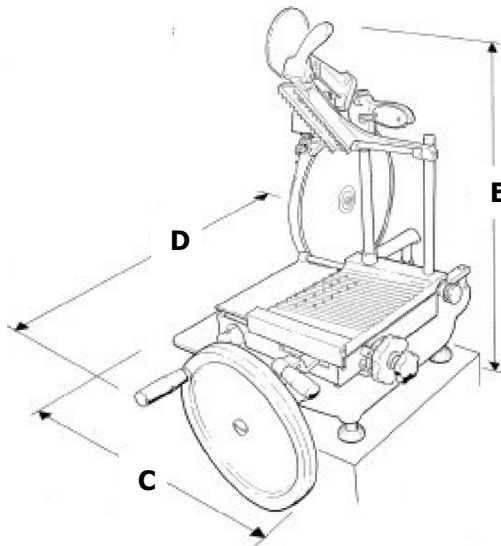


Models SSV300T, SSV350T & SSV370T

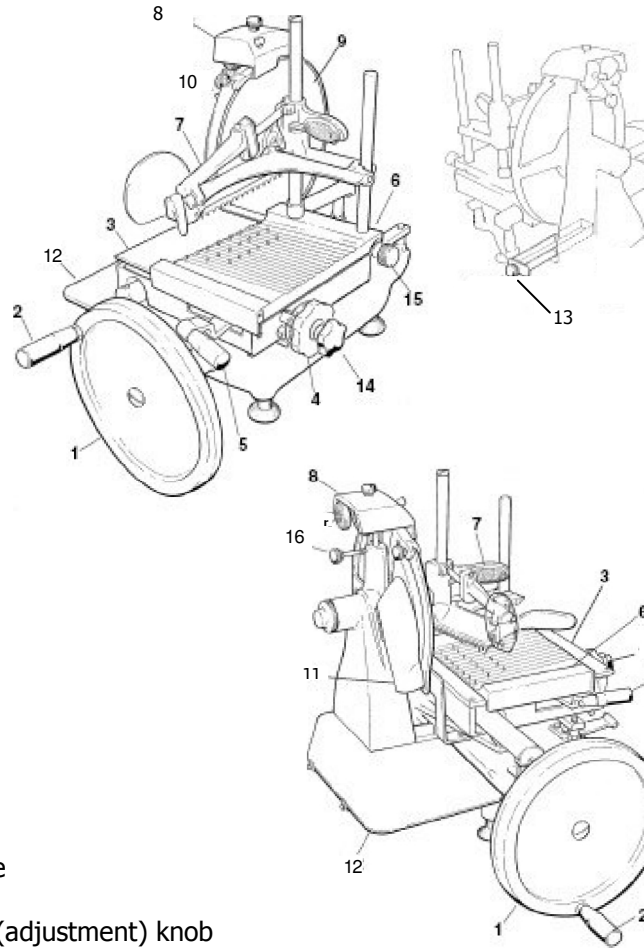


USER AND MAINTENANCE MANUAL

Technical Specification

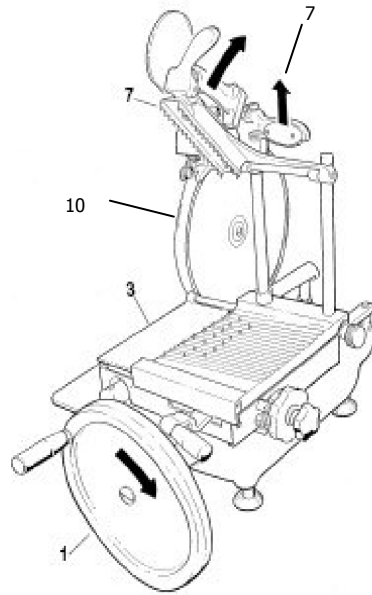


	SSV300T	SSV350T	SSV370T
KNIFE DIAMETER (mm)	300	350	370
SLICE THICKNESS (mm)	0 - 2	0 – 2.5	0 – 2.5
CAPACITY (W X H) (mm)	230 x 190	270 x 240	270 x 250
FOOTPRINT (L X W) (mm)	400 x 340	650 x 400	650 x 400
C (mm)	600	710	710
D (mm)	720	870	870
E (mm)	580	800	800
NET WEIGHT (kg)	45.5	81	81.5



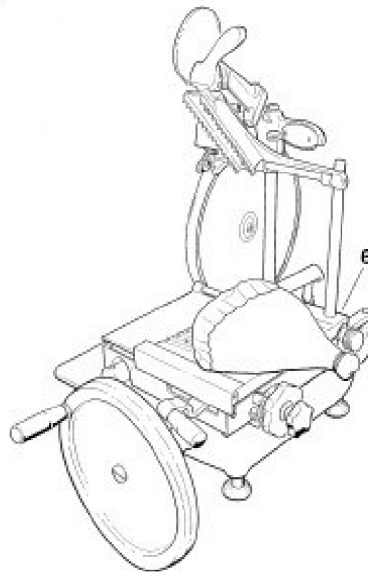
1. Flywheel
2. Flywheel handle
3. Carriage
4. Slice thickness (adjustment) knob
5. Product tray fast movement handle
6. Product tray
7. Product clamp grip & movement trigger
8. Sharpener assembly
9. Knife
10. Front knife edge protection
11. Slice deflector
12. Receiving tray
13. Rear waste tray
14. Product tray slow movement knob
15. Product tray removal knob
16. Knife sharpener locking knob

Machine Operation



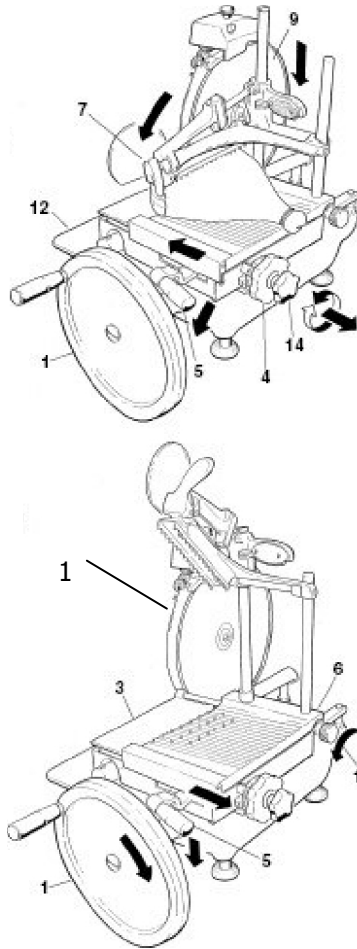
1. Rotate the flywheel (1) until the carriage (3) is to the front of the machine
2. Lift the product clamp (7) upwards, using the handle and clamp trigger grip
3. Re-position the front knife edge protection (10) so that the knife is ready for cutting

4. Place the product to be sliced onto the product tray (6)



5. Lower the product clamp (7) to hold the product
6. Use the handle 5, push down and slide the product tray (6) towards the knife until product is close to the front edge of the knife
7. Rotate knob 14 if necessary to finely adjust the position of the product.
8. Set the slice thickness by setting the thickness knob (4) to the correct setting.
9. Rotate the flywheel (1) to move the carriage and rotate the knife to create the first slice. Check the slice thickness and adjust the thickness knob accordingly.

NOTE; when rotating the flywh
rotate anti-clockwise.



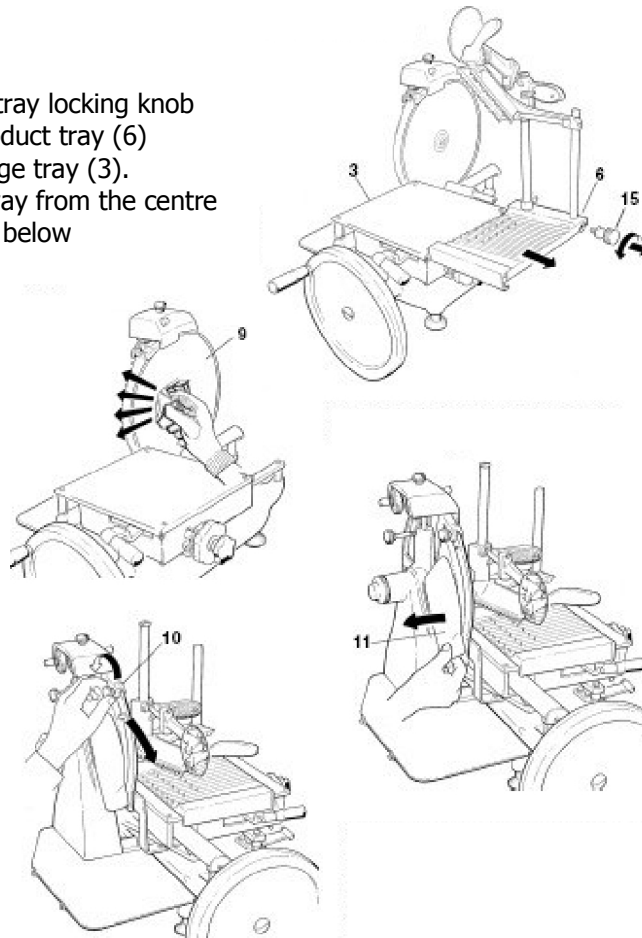
Cleaning the machine

**WARNING; Always wear anti-cut gloves when cleaning the machine. Take care and pay attention at all times
DANGER OF CUTS AND INJURY !**

The machine should be cleaned at least once a day

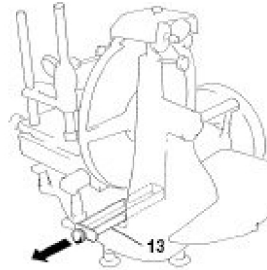
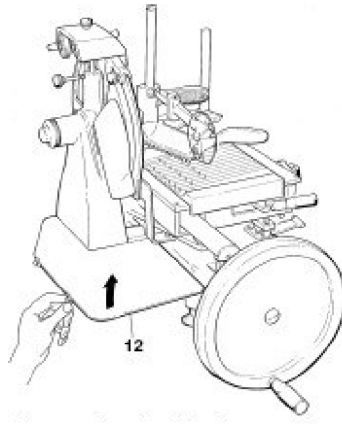
1. Remove the product from the tray (6)
2. Rotate the flywheel (1) to bring the carriage (3) close the operator
3. Re-position the front knife edge protection (10) to so that it covers the front edge of the knife.
4. Press the handle (5) down and slide the product tray (6) away from the knife
5. Unscrew the product tray locking knob (15)

6. Full remove the product tray locking knob (15) and slide off the product tray (6)
7. Carefully clean the carriage tray (3).
8. Clean the knife, clean away from the centre as shown in the diagram below



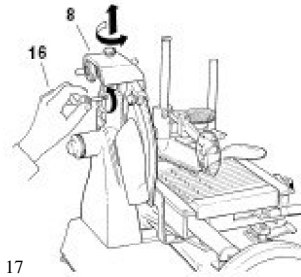
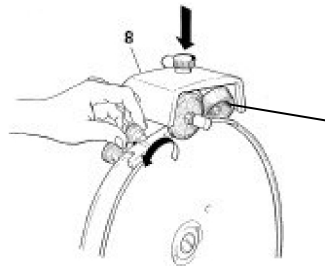
9. Open the slice deflector (11) and carefully clean behind the knife and knife support casting
10. Very carefully clean around the front edge knife protection (10), always leave in place

11. Remove the rear waste tray (13), clean it and clean the machines base beneath the knife. Replace the tray



12. Remove the receiving tray (12) by unlocking the retaining clips and clean the tray

13. Clean the remainder of the machine
14. Replace the receiving tray and lock into place

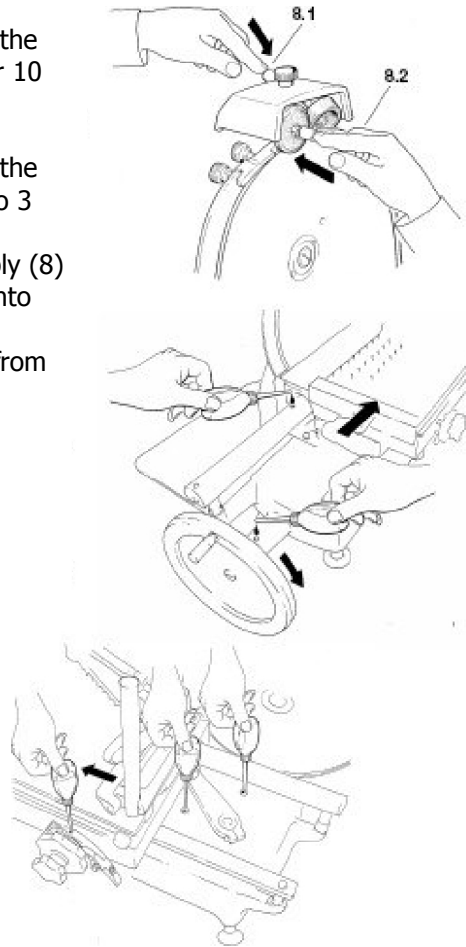


Sharpening the knife

1. Unlock the sharpener locking knob (16)
2. Lift the sharpener assembly (8) and rotate 180°, drop down so that the stones (17) are over the front and top of the knife
3. Lock the locking knob (16) so that the sharpener assembly is locked into place

NOTE: The knife should be sharpened once as day and the machine should always be cleaned before sharpening the knife

4. Rotate the flywheel and press the sharpening stone button (8.1) for 10 to 15 seconds.
5. Release the sharpening button
6. Rotate the flywheel and press the honing stone button (8.2) for 2 to 3 seconds.
7. Return the sharpening assembly (8) into its original position and lock into place.
8. Clean all the sharpening dust from the machine



Lubricating the slicer

Lubricate the machine after cleaning

Add one or two drops of oil at the 5 points shown above.

Only use the oil provided with the machine.

Clean any excess oil from the machine

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